

## THIS PAGE IS PLANNED TO INTEREST THE HOME CIRCLE

Open until 9 tonight.  
LANSDUNGH & BRO.

## You Will Need These.

DON'T deceive yourself into the belief that we won't have cold weather. It's coming now. You'll need Blankets. We start ours as low as One Dollar.



**\$2.50**  
buys a good  
Blanket  
and  
**\$3.50**  
buys a  
Blanket  
that is often  
sold for  
\$5.00.

## 25c Pocketbooks, 19c.

Today we sell 1,050 Ladies' and Misses' Pocketbooks, worth 25c, for... **19c**

## \$1.00 Corsets, 59c.

From now until closing time tonight you can buy our \$1 Annise Corset for... **59c**  
Each pair guaranteed.

**Lansdungh & Bro.**  
420, 422, 424, 426 7th St.

## S. Kann, Sons &amp; Co.

8th and Market Space.

## ALL-WOOL

## MEDICATED 10-4

## SCARLET BLANKETS.

Worth \$3.50.

**TODAY**  
**\$1.98.**

## S. Kann, Sons &amp; Co.

8th and Market Space.

## Fresh Laid Eggs.

You cannot improve on a nice fresh egg—the trouble is to get fresh ones. No look after that. Our Family Eggs are put up in one dozen patent pocket books, and every egg is guaranteed fresh. The price is no higher than others ask for inferior quality.

**WILKINS & COMPANY,**  
Square Market and Glass Streets,  
Center Market.

**Feet Badly To-day?**  
We ask this repeatedly, because serious diseases often follow trifling ailments.

If you are weak and generally exhausted, nervous, have no appetite and can't take the most reliable strengthening medicine, which is **Brown's Iron Bitters**, comes from the very first dose.

**IT CURES**  
DYSPEPSIA, NEURALGIA, CONSTIPATION, INFUSE BLOOD, MALARIA, WOMEN'S COMPLAINTS.  
Get only the genuine—it has crossed the lines in the wrapper.  
**BROWN CHEMICAL CO., BURLINGAME, MD.**

**Scroll's shoes**  
UNDERTAKERS.  
**J. WILLIAM L. SCROLL,**  
332 Pa. Ave. N. W.  
First-class service. Phone, 1885.  
374-4m

**DIED**  
MATTHEWS—Departed this life December 26, 1895, aged twenty-one years, eleven months and twenty days, after a long and painful illness, in full triumph of Christian faith, at No. 91 E street southeast, William C. Matthews.

The funeral will take place from the Mount Zion Baptist Church, Sunday, at 1 o'clock p. m. Relatives and friends are invited. My Saviour calls me and I must go to receive my great reward; sorrow over home at rest.

**KING**—On Friday, December 27, 1895, of bronchitis, Raymond Cyrus, youngest child of Theo. I. and Cora Hodgkins King, aged eleven months and twenty-one days.

The Bureau Lamp.  
SOME women prefer a bureau lamp to the candlesticks which are included in many toilet sets. There are so many varieties of lamps now in the market that the woman who is choosing decorations for her bureau will have no difficulty in finding the article which is exactly suited in color and shape. Like the placid, the bureau lamp should not be too large, and should not be placed directly in the center. An informal one might almost say negligent arrangement is just what is needed to make a pretty bureau. This homelike piece of furniture should look as if designed—sart certainly is—for use.



## NEW YEAR'S RECEPTIONS

## Official Programs of the White House and Cabinet Events.

Announcements of Engagements, Teas and Other Happenings—Whereabouts of Well-Known People.

The official program of receptions and State dinners at the Executive Mansion during the season of 1896 is as follows:

Wednesday, January 1, President's reception—9 p. m. to 11 p. m.  
Thursday, January 2, Cabinet dinner.  
Thursday, January 3, diplomatic reception—9 p. m. to 11 p. m.

Thursday, January 16, diplomatic dinner.  
Thursday, January 23, Congressional and judicial reception—9 p. m. to 11 p. m.  
Thursday, January 30, Supreme Court dinner.

Saturday, February 1, Mrs. Cleveland's reception—3 p. m. to 5 p. m.  
Thursday, February 13, public reception—9 p. m. to 11 p. m.

The official program for the Presidential reception on New Year's Day is as follows:  
At 11 a. m.—The President will receive the Vice President, the members of the Cabinet, and the diplomatic corps.

At 11:15 a. m.—The Chief Justice, the associate justices of the Supreme Court of the United States, the judges of the United States Circuit Courts, the judges of the court of appeals, and the judges of the supreme court of the District of Columbia.

At 11:25 a. m.—Senators, Representatives, and Delegates in Congress, the Commissioners of the District of Columbia, and the judicial officers of the District, ex-members of the Cabinet, and ex-ministers of the United States.

At 11:40 a. m.—The officers of the army, the navy, and the Marine Corps, and the general and staff of the militia of the District of Columbia.

At 12 m.—The reception and the secretary of the Smithsonian Institution, the civil service commissioners, the Interstate Commerce Commission, the assistant secretaries of the departments, the assistant postmaster general, the Commissioner of Fisheries, the Commissioner of Labor, the heads of bureaus of the different departments and the president of the Columbian Institute for the Deaf and Blind.

At 12:15 p. m.—The Associated Veterans of the War of 1846, the Grand Army of the Republic, the Loyal Legion, the Union Veterans Legion and the members of the Old Soldiers' Association of the District of Columbia.

At 12:30 p. m.—Reception of citizens, which will terminate at 2 p. m.  
Carriages will approach the Executive Mansion by the eastern gate and leave by the western. Postmen will approach the mansion by the western gate and leave by the eastern.

Mrs. Cleveland, Mrs. Stevenson and the ladies of the Cabinet will assist the President.

All the members of the diplomatic corps will breakfast at the home of the Secretary of State at noon on New Year's Day, in accordance with an established custom.

Mrs. Caroline will receive on New Year's Day, assisted by a number of ladies.  
Mrs. Lamont will receive New Year's Day, assisted by many ladies of the army.

Mrs. Wilson will not receive, owing to the illness of her son, Mr. William H. Wilson, who is suffering from typhoid fever.

Mrs. Thomas Gordon Hunt and Mrs. A. Kirtland Miller of No. 1913 Massachusetts avenue will entertain at a reception Monday at 5 o'clock.

Cards are out from the Misses Clapp, No. 1024 Vermont avenue, for a tea Tuesday, December 31.

Miss Goodwin of No. 28 Iowa Circle will entertain Tuesday evening, December 31.

The engagement is announced of Miss Hattie Rothschild of Washington to Mr. Eugene Schwab of New York. At home Sunday evening, December 29, from 7 to 10 o'clock.

Miss Beadie Davis, daughter of Mr. John Davis, will leave for New York in a few days, bound to the regret of Washington society. Miss Davis is a charming young woman, possessing all the graces essential to fascination, and her departure gives an opportunity to only the most attractive and beautiful of candidates who might aspire to fill her place.

## THE CATCH-ALL.

WHITE bolts of silk or kid are chosen for dark frocks, and many have unique buckles. One shown is in the shape of a coiled serpent with a jeweled head.

JEWELLED clasps for opera cloaks are elaborate in design. Hat and bonnet pins of Indian make are very smart, having a topaz, amethyst or diamond set in antique gold.

A VINAIGRETTE with jeweled top is a good selection to send to a friend about to start on a journey.

INDIVIDUAL cut-glass flower holders for dinner parties are intended to be retained as souvenirs.

HUMMING birds are seen perched on top of the new theater bonnets.

PICTURE hats are developing into something resembling a Chinese pagoda on feet days.

THE enormous sleeves of shaded velvet are liked in cloth or stuff gowns and tend to give an air of elaboration to what may be really a very simple costume.

LONGNETTES are smaller than those in use last season; the handles of tortoise shell, piano keys are very smart. Those of tortoise shell are frequently very exquisitely carved and those of gold often jeweled.

SMALL pearl-headed pins are liked for fastening laces on evening dresses. Some of the dressmakers claim that when lace is quickly placed it cannot be served, and for this purpose the pearl-headed pins are used—that is, to hold the lace in its picture position, and so prevent the necessity of the more positive stitches that might give what is not desired—a flat effect.

DAGGERS of tortoise shell are again noted, and are stuck through the hair when it is arranged in a loose manner so as to be ornamental, or else pointed against the bonnet to keep it from sliding back.

STRELY this season ought to be called the "at home" day of the nineteenth century. It is a revival of an old custom. I should certainly have supposed that the play was finally brought to standstill. The people in the "at home" day of the nineteenth century were quite a modern fashion; but I find, on the contrary, that it was the custom for the ladies of the "at home" day to wear a white gown, and to have their hair done in a "day" style. Just as we do. Several ladies actually had the same "day" style, and the exquisites it was the smart thing to get to as many houses as possible in the afternoon.

Miss Cushman's Request.  
THERE is a story told of Charlotte Cushman that once, when she was filling an engagement at an opera house—a man in the gallery created so much disturbance that the play was finally brought to standstill. The people in the "at home" day of the nineteenth century were quite a modern fashion; but I find, on the contrary, that it was the custom for the ladies of the "at home" day to wear a white gown, and to have their hair done in a "day" style. Just as we do. Several ladies actually had the same "day" style, and the exquisites it was the smart thing to get to as many houses as possible in the afternoon.

Nothing New.  
VERY little there is nothing new under the sun. Who would ever have suspected that the "at home" day of the nineteenth century was only a revival of an old custom. I should certainly have supposed that the play was finally brought to standstill. The people in the "at home" day of the nineteenth century were quite a modern fashion; but I find, on the contrary, that it was the custom for the ladies of the "at home" day to wear a white gown, and to have their hair done in a "day" style. Just as we do. Several ladies actually had the same "day" style, and the exquisites it was the smart thing to get to as many houses as possible in the afternoon.

The Clover Leaf Social Club of Northeast Washington, gave an entertainment last evening at No. 827 Seventh street, for the benefit of the worthy poor of the eastern part of the city.

The entertainment was a great success, both financially and socially, and was attended by a large audience.

The program consisted of music, vocal and instrumental, recitations and fancy dancing.

The use of the hall was given by Electric Workers' Union, No. 26, free of charge.

The National Penciles entertained a large number of their admirers last evening.

Among those present were Maj. and Miss Brackett, H. E. Kondrop, Mrs. Kon-

drop and Miss Kondrop, Mrs. Kitty Thompson Perry, Mr. and Mrs. Wilson Davis, Dr. J. H. Perry, Mr. and Mrs. Ward, Mr. and Mrs. Andrew, Mr. Butler, Miss Shepley, Mr. Fisher, Miss Atkins, Miss Tomlinson, Mr. and Mrs. Pickett, Miss Vickery, Mr. Lochrey, Miss Ray Ellis, Miss Simmons, Mr. Cushman, Miss Cronwell, Miss Gargen, Mr. and Mrs. H. W. Sanford, Mr. and Mrs. Nottingham, Miss Emery, Mr. John M. Slavin, Mr. and Mrs. Lewis, Mr. and Mrs. Whitford, Mr. Sturge, Miss Feltan, Mrs. Auerbach, Miss Brock, Miss Gray, Capt. Doner, Mr. Newman, Mr. Padgett, Miss O'Neill, and Messrs. Lamb, Gatchell, Gaven and Donnelly.

## THE HOUSEWIVES COLUMN

BEAT six eggs light. Beat together in the chafing dish until they are just at the boiling point, one teaspoon of butter and one-half cup of milk—cream is much better. When the butter and milk are just beginning to boil, add the eggs. As soon as the mixture begins to set, begin to stir, and continue to do so until there is no liquid left. It all having been transformed into a delicious, flaky omelet. This makes a capital breakfast dish, and one that can be cooked in five minutes.

Green Pea Soup.  
TO make a good green pea soup, boil in your kama kettle one quart of sweet milk, which thicken with one-half teaspoon of cornstarch and one tablespoonful of flour, mixed to a smooth paste, with a heaping tablespoonful of butter, season with a tiny pinch of onion, a little white pepper and a salt spoon of salt. In another kettle have the contents of a can of green peas, which have been boiled until they can be easily crushed, through a colander into the boiling milk; stir all well together and serve with tiny blocks of toasted white bread.

PERFUMED BUTTER.  
DELICIOUS sponge cake is made by beating the yolks of six eggs and two cups of sugar together and adding the beaten whites. Add to this mixture one cup of flour and ten tablespoonfuls of water. Then a second cupful of flour and two teaspoonfuls of baking powder. Bake to taste, bake in a moderately hot oven.

PLAIN CAKE.  
CREAM together half a cupful of butter and two of sugar, add the beaten yolks of three eggs, half a cupful of milk and three cupfuls of flour into which have been sifted three teaspoonfuls of baking powder, and lastly the whites of the eggs beaten until light and frothy. Stir briskly, pour into buttered baking tins, and bake in a moderate oven.

MEAT PUDDING.  
BOIL one quart of milk, add one-half cup of cornmeal, and stir well; add one half cup of chopped beef, one-half cup of molasses, half a cup of raisins, one half teaspoon of cinnamon and one egg. Put in a pudding-dish and bake in a hot oven until brown.

CONDARD PUDDING.  
LINE a pudding-dish with lady-fingers or slices of sponge cake. Make a soft custard of one quart milk, yolk of four eggs and pour over the whole; beat the whites to a stiff froth with one-half cup of fine sugar, spread over the top, set in the oven and brown slightly. The custard should be flavored with vanilla.

APPLE DUMPLING.  
PREPARE your paste. Cut into squares, and fill as for baked dumplings, chopping finely the apples that they may cook more readily. Put each dumpling into a bag or cloth, and the leaving room for it to swell. Drop the bags into boiling water, and boil steadily for an hour. Serve the dumplings hot, with sauce. A good sauce is made by mixing together butter, brown sugar and finely ground cinnamon.

TURKEY DRESSING.  
A LADY from the South says that peanuts make a far finer dressing for the turkey than chestnuts do. The peanuts must be parched, as usual, pulverized in a mortar and mixed with chopped celery, a little butter and the usual herbs, held well together with a paste of cornmeal. The peanuts are said to impart a singularly fine flavor to the turkey.

FRIED EGGS.  
MELT fat enough butter to grease the bottom of the pan, then add the eggs, taking care not to break the yolks. Cover, and cook till the white is all set, or longer if you like the yolk hard. Eggs fried thus are immeasurably better than when cooked by the ordinary method.

Free Fashion Supplement to The Sunday Times.

## Evening dress requisites.



For the balance of this year we will sell this popular COAT SHIRT, the regular price of which is \$1, at... **79c**  
DRESS SHIRT open front and back extended quality... **\$1.00**  
THE MONARCH, Dress shirt, open front and back, cuffs attached—chest 34 in., with 8-inch, 2100 linen 8.5 in... **\$1.50**  
COLLARS—4-ply, all linen—in all the styles manufactured by the E & K people... **10c**  
CUFFS—all linen—4-ply—all styles... **10c**  
BOWS—white—fine lawn... **12c**

## Bon Marche,

314-316 Seventh St. N. W.



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## A New Year's Gift to Our Customers

is our magnificent steel engraved calendar for the year 1896. Every purchaser is entitled to one free of charge and the gift is well worth accepting. Here are special prices for today—

Fresh Pork, per pound	7c
Fresh Beef Liver, per pound	4c
Spring Lamb, per pound	5c
Roast Beef, per pound	8 to 10c
Roast Lamb, per pound	8 to 10c
Pork Ham, per pound	10c
Shoulder, per pound	7c
Lard, 4 pounds for	25c
Eggs, per dozen	20c
Cream Cheese, per pound	12c
Mackerel, per dozen	10c
Chipped Beef, per box	10c
Better and cheaper than any Butter, Emrich's Pure, per pound	20c
Emrich's Pound Roll	15c
Emrich's 1-2 Pound Print	10c
All Preserves, per pound	10c
Jelly and Apple Butter	10c
Bunker Hill Pickles, Sweet, Sour and Mixed, per quart	10c
Mince Meat, per pound	8c
Nonpareil Mince Meat, 3 packages	25c
Rolls Oats, 2 packages	15c
French Peas, per can	12 to 15c
Home-made Egg Noodles, per pack age	5 to 10c
Winter Luxury Maine Corn, 2 cans for	25c
Whole Tomatoes, per can	15c
Pride of Capital Tomatoes, 2 cans	15c
Emrich's Self-raising Buckwheat, 3-pound package	12c
Oyster Bay Asparagus, per can	25c
French Kidney Beans, per can	10c
Can of Good Luck Baking Powder given away with every sack of Emrich's Leader and White Wonder Flour.	

## EMRICH BEEF CO.,

1718 14th St. N.W.  
2028 14th St. N.W.  
13th & N.Y. av. N.W.  
5th & 1st St. N.W.  
4th & 1st St. N.W.  
8th & M Sts. N.W.  
215 Indiana ave. N.W.  
21st & K Sts. N.W.  
20th & Pa. ave. N.W.  
3057 M St. N.W.

## A NEW RELIGIOUS SECT.

Curious Movement Started Out in Illinois.

New York Sun.  
Kewanee, Ill., Dec. 26.—What promises to be a unique social and religious movement has been started by two men, Sheppard and West, in this vicinity and in Henry County.

They have originated a new creed of Christianity, and condemn the methods of the older churches. Their adherents claim the old churches are spiritually dead. They say when a spiritual and practical revival starts up outside the churches an effort is immediately made to capture all the glory of it.

Sheppard and West commenced a grival under the auspices of no church early in the fall. They held their services in a schoolhouse until the seating capacity was overtaxed, and now they find a building large enough for their purposes only with difficulty. They are nightly attracting great crowds of people, and one of the prominent churches, recognizing the ability of Sheppard, offered him a large salary if he would accept a charge in that denomination. Sheppard replied he would not preach for any church.

The promoters claim their creed is for the common people. Sheppard and West live in the northern part of the county, near Geneva. They have formulated their creed into a series of resolutions, which show their actuating principles. These have been signed by nearly 150 converts. One of these resolutions says:

"Resolved, That we organize a mission that shall be independent and governed by the Holy Spirit; that the mission shall be free from worldly amusements; that no officer or the pastor of the mission shall be a member of any church; that we emphasize God's promise that he will take care of his church when he says, upon this rock I will build my church, and the gates of hell shall not prevail against it. In accordance with this promise, we denounce church discipline, the reception of members, church trials and excommunications; that the Holy Spirit and the Bible shall be the only discipline in directing the administration of the mission."

It is hard to please everybody all the time. Nay, more—it is impossible. If a girl is asked to sing at a social gathering what more logical flow? She should hold back a little and say: "Oh, no, I—I think I'd rather not. I'm not really a good singer, and my voice doesn't amount to much," etc., etc.

Yes if she does this there are plenty of people who will murmur: "Now just look at her! Such affectation! It's enough to make one ill."

And when she says "Yes" at once and plunges down upon the piano stool without any objections, the same individuals will remark: "Well, she's pretty confident, isn't she?" "Confident? I should call it cheeky!"

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## BREAKFAST TABLE HINTS.

Follow Them and the Day Will Begin Profitably and Pleasantly.

DON'T expect fresh coffee if you are half an hour late.  
Don't become so engrossed in the newspaper that you can't address a remark to any one.

Don't comment on the bills you receive in the morning's mail.  
Don't serve a breakfast on any but a fresh tablecloth.

Don't serve oatmeal 365 days in the year.  
Don't let the children "hurry" or they will be late for school. Have breakfast early enough for the workers.

Don't ask the man of the house what he would like for dinner.  
Don't ask him how much money he intends to leave you for the day's expenses. After dinner is a better time to settle the financial question.

A Beautiful House Plant.  
PEOPLE who enjoy a bit of green in the house when field and flower garden are wrapped in the desolation of winter will find that a sweet potato, planted in moist loam earth or a jar of water with the seed and projecting upward will make a beautiful growth of vine in a very short time.

It resembles the English Ivy and rivals the glossy leaves of the Wandering Jew for home decoration.

The Twentieth Century Baby.  
O'er much has been written, as all will agree, of the Twentieth Century Woman who in all these predictions can only foresee the Twentieth Century Baby?

Will pre-natal culture develop its brain, so that knowledge profound will seem thought to attain?  
Will life or thought be left to explain To this Twentieth Century Baby?

Will it teach its fond parents the way they should go?  
Or argue great questions with logical flow? Will time or progression or thought be too slow For this Twentieth Century Baby?

Ah! so. This sweet cherub will splutter and cry,  
As babies all do, whether lively or shy— Swallow buttons and pins, scream when strangers draw nigh. Will this Twentieth Century Baby, JOSEPHINE GRO.

## This Cloak Sale is Startling

in its magnificent values. The prices given here are an index of an enormous stock at ridiculous prices.

\$8 and \$7 Jackets \$4.65	\$14 and \$13 Jackets and Capes \$7.98
In Boucles and Beavers, 4-button effects and Franklin style—large sleeves ripple back—velvet collars—some half satin lined—size 18 to 24	Popular rough effects in Astrakhan, Boucle and Kersey—Franklin style—4-button—large sleeves—large collars—large sleeves—all sizes
<b>\$4.65</b>	<b>\$7.98</b>
\$12 and \$10 Jackets and Capes \$6.75	\$16 and \$15 Jackets and Capes \$9.25
Astrakhan, Boucle, Kersey, 4-button effects and Franklin style—large sleeves ripple back—velvet collars—all sizes	Astrakhan, Boucle, Kersey—all sizes lined throughout with fashionably trimmed effects—large sleeves—ripple